



COUSIÑO-MACUL®

SINCE 1856



## PRODUCER PROFILE

Estate owned by: The Cousiño family

Winemaker: Rosario Palma Corrales

Total acreage under vine: 750

Estate founded: 1856

Winery production: 53,000 Bottles

Region: Maipo Valley

Country: Chile

## Cousiño-Macul Isidora 2016

### WINE DESCRIPTION

Isidora Goyenechea was born in 1836 to a family of prominent silver miners in northern Chile. She married Luis Cousiño in 1855, with whom she had seven children. Luis died in 1873, leaving Isidora with the challenge of raising their family and becoming steward to a group of companies ranging from coal mining to winemaking. Isidora courageously took the reins of both family and business, becoming one of the leading figures of Chilean society during the second half of the nineteenth century. Isidora's role in Cousiño-Macul's history may well be compared to that of the great "champagne widows" like Veuve Clicquot, Louise Pommery and Elisabeth "Lili" Bollinger. Her contributions to philanthropy and the development of the arts have added to her reputation as an outstanding feminine figure in the history of Chile. In an effort to convey Isidora's elegance and strength, her name and personal crest have been selected as the signature elements for this new Sauvignon Gris label.

### TASTING NOTES

Clear, soft yellow with bright edges, this wine has a delicate freshness and zest on the nose. Fruit aromas of ripe peach, juicy pineapple and French lemon. In the mouth, it is very fresh, balanced and delightfully fun.

### FOOD PAIRING

A complex wine, citric and fresh with medium body that harmonizes quite well as an aperitif or with salads. Also a great accompaniment to seafood including crab, oysters, mussels or clams and all types of fish.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Buin and Macul Vineyards
Vineyard size:	Various
Soil composition:	Clay-Loam
Training method:	Espalier
Elevation:	1475 - 2060 feet
Vines/acre:	931 - 2,024
Exposure:	North and South
Year vineyard planted:	Various
Harvest time:	End of February
First vintage of this wine:	2004
Bottles produced of this wine:	53,000

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon gris
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	18 days
Fermentation temperature:	55.4 °F
Length of aging before bottling:	5-6 months
Length of bottle aging:	3 months